

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DUVERNAY PÈRE ET FILS

AOP Rully Premier Cru Margotés  
White



## PRESENTATION

Founded in 1973 by Georges and Nathalie Duvernay, the estate is based in Rully, at the northern tip of the Côte Chalonnaise. Since 2004, their children Dominique and Patricia have taken over, cultivating 12 hectares across Rully and Mercurey. Dominique, a passionate oenologist, leads the winemaking, while Patricia oversees sales and distribution. The estate emphasizes sustainable viticulture, aiming to highlight the unique identity of each plot. The whites, made from Chardonnay, reveal beautiful tension and delicate floral aromas. The reds, dominated by Pinot Noir, are vinified with gentle extraction, resulting in silky and elegant wines. What sets the estate apart is its ability to express the pure and chiselled character of the Rully and Mercurey terroirs through precise, perfectly balanced wines.

## VARIETAL

Chardonnay 100%

## LOCATION

The Margotés Premier Cru vineyard lies within the Rully appellation, on clay-limestone soils typical of the Côte Chalonnaise.

## IN THE VINEYARD

The vines are cultivated using sustainable methods. Soil is carefully managed, treatments are minimal, and yields are controlled through debudding. Manual harvesting ensures optimal fruit selection.

## HARVEST

Grapes are hand-picked with rigorous sorting in the vineyard and again at the winery.

## WINEMAKING

Traditional Burgundian vinification is used, with gentle pressing and fermentation in oak barrels. Native yeasts and temperature control preserve the purity of the fruit.

## AGEING

The wine is aged in oak barrels for approximately 12 to 14 months. A very light filtration is performed before bottling, allowing for a natural deposit to form over time.

## SERVING

Serving Temperature 12 to 14°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

The Rully Premier Cru Margotés white from Duvernay Père et Fils reveals a subtle and luminous expression of Chardonnay. Its golden robe with green highlights precedes an elegant nose of white flowers, ripe citrus, and toasted hazelnut. On the palate, the attack is lively and precise, supported by fine mineral tension and a generous texture. Flavors of candied lemon, pear, and brioche unfold in a long, balanced finish, marked by the finesse of its clay-limestone terroir.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## FOOD PAIRINGS

This Premier Cru white pairs beautifully with refined and delicate cuisine. It enhances seared scallops, roasted turbot with lemon butter, or poultry in cream and morel sauce. Vegetarian dishes such as asparagus risotto or a fine tart of seasonal vegetables also resonate with its freshness and complexity. For cheese, opt for cooked pressed varieties like aged Comté or Beaufort.

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